Sunday Lunch

NIBBLES
Rustic breads and olives - v 4.95
Scotch duck egg - 5.75
Charred cauliflower in a hot chilli sauce - vg 4.95

STARTERS
Smoked fish duo of trout and mackerel with a cucumber salad and squid ink mayonnaise - 8.95
Spinach, walnut and Stilton tart on creamed leeks - v 6.95
Wild game, pancetta and prune terrine with sourdough toast and fig relish - 8.50
Baked honey feta on a warm potato, black olive and roasted pepper salad with basil oil - v 6.95
Confit duck bonbons with pea purée and charred clementine - 8.25
Sharer of smoked salmon, tiger prawns, salt & pepper squid, beer battered fish goujons, tartare sauce & lemon - 18.95

OUR ROASTS
All our roasts are served with crispy potatoes, seasonal vegetables and gravy

Free-range chicken supreme with herb stuffing & bread sauce - 14.95
Roasted leg of lamb with homemade mint sauce - 16.50
Roasted pork loin with crackling and homemade apple sauce - 15.95
Roasted top rump of beef with homemade horseradish sauce - 16.50
Homemade Meatless Farm soya meat loaf with roasted beetroot & wild mushroom gravy - vg 13.50

Why not try one to share?
Mixed meat board - 28.95

A LITTLE EXTRA

Braised spiced red cabbage - v 3.95
Bread sauce - v 3.95
Sunday seasonal vegetables - v 3.95
Pigs in blankets - 4.25